



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Arizona Foods, Inc.
Atlanta Bread Company
10855 W Park Pl
Milwaukee, WI

7/9/2009

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-301.11	A cup without a handle is being used to scoop ice. To prevent hands from touching the ice, use only a scoop with a handle.	7/23/2009
3-602.11	Squeeze bottle containing icing is not labeled. Properly label food so the contents can be readily identified.	7/23/2009
4-602.11	The outer surfaces of the pans used to store dry goods in the back kitchen area and the white containers used to store muffin batter are covered with old food debris. Food-contact surfaces and utensils must be cleaned as required. Keep these items clean.	7/23/2009
4-903.11	Disposable aluminum pans are being re-used to make bread. Discontinue re-using single service items. These items are not designed to be cleaned or sanitized for reuse.	7/23/2009



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7-201.11 Bottle of 409 cleaner is stored on the same shelf next to food products. 7/23/2009
Always keep toxic chemicals away from food and food equipment.

Notes:

NOTES:

1. The laminate on the counter near the counter oven is worn away and wood is exposed. Repair/replace.
2. Provide a light shield for the lights in the walk-in freezer.
3. Clean grime around the handles of the prep coolers.
4. Provide chemical (bleach) test strips to monitor sanitizer concentration.
5. Once you receive the state certificate for the certified food handler, post it on site.

On 7/9/2009, I served these orders upon Arizona Foods, Inc. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature